



## SMALL PLATES

### **Pull Apart Bread | 13**

Pepperjack Cheese, Bacon, Green Onions, Garlic Butter & Jalapeno Ranch

### **Beijing Duck Roll | 15**

Korean Pancake, Five Spice Hoisin, Cabbage, Scallions, Shiitake Mushrooms, Duck Confit & Cilantro

### **Firecracker Shrimp | 14**

Crispy Shrimp, Sesame Seeds, Micro Cilantro & Firecracker Sauce

### **Beef Barbacoa Street Tacos gf | 13**

Pickled Red Onion, Micro Cilantro, Salsa Verde & Corn Tortillas

### **Mozzarella Sticks | 11**

Three Mozzarella Sticks & Marinara Sauce

### **Serrano Ham & Spring Vegetable Flatbread gf | 17**

Pesto Cream, Mozzarella, Provolone, Serrano Ham, Green & White Asparagus, Spring Onions & Mushrooms

### **Ahi Tuna Tostada\* gf | 16**

Crispy Corn Tortilla, Avocado, Mexican Slaw, Shaved Radish, Tomato, Scallion, Chipotle Aioli, Cilantro & Lime

### **Shrimp Scampi | 18**

Five Whole Head on Shrimp, Garlic, Shallot, White Wine, Parsley Leaves, Lemon Juice, Butter & Crust Bread

### **Artisan Cheese Board | 16**

Chef's Selection of 4 Cheeses, Grapes, Marcona Almonds, Lambrusco Wine Jelly & Toasted Bread

### **Chicken Wings – Bone-In or Boneless 2ea**

Served with Carrots, Celery and Choice of Ranch or Blue Cheese

### **Preparation Styles**

Spice Panther, Habanero Buffalo, Siriracha, Cajun Dry Rub, Nashville Hot, Curry Buffalo, Buffalo, Jamaican Dry Rub, Sweet Chili, BBQ, Asian BBQ or Parmesan Garlic

## SOUPS

### **Soup of the Day – cup | bowl | 4 | 7**

### **French Onion – cup | bowl | 5 | 8**

### **Chili GF – cup | bowl | 5 | 8**

### **Chilled Spring Pea & Ramp – cup | bowl | 5 | 8**

## SALADS

### **Nutty Chicken Salad gf | 15 | 19**

Grilled Chicken, Mixed Greens, Feta, Dried Cranberries, Toasted Walnuts & Balsamic Vinaigrette

### **Caribbean Shrimp Salad | 18 | 23**

Romaine, Iceberg, Radicchio, Grilled Pineapple, Red Pepper, Scallions, Tomatoes, Cilantro, Jamaican Jerk Crispy Shrimp & Passion Fruit Vinaigrette

### **North Shore Wedge | 12 | 16**

Iceberg, Diced Tomatoes, Croutons, Bacon, Bleu Cheese, Julienne Carrots, Shaved Radish & House 1000 Island Dressing

Make it a Steakhouse Wedge with Steak & Onion Strings 12

### **Southern Chopped Salad gf | 12 | 16**

Arugula, Spinach, Romaine, Granny Smith Apples, Bacon, Pecans, Dried Cranberries, Blue Cheese & Southern Vinaigrette

### **Caesar\* | 9 | 13**

Romaine Lettuce, Shaved Parmesan Cheese & Croutons

### **Cobb gf | 15 | 19**

Grilled Chicken, Romaine Lettuce, Diced Tomato, Red Onion, Cucumber, Blue Cheese, Bacon, Hard-Boiled Egg & Choice of Dressing

### **Salad Additions**

Grilled Chicken **6**, Grilled 4oz Salmon **9**, Tofu **4**  
Grilled 5oz Skirt Steak **12**, Four Grilled Shrimp **12**

gf – indicates gluten free selection \*Consuming raw, or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## BUILD YOUR OWN BURGER

**All Sandwiches Served  
with Choice of Fruit, French Fries, Chips,  
Cottage Cheese, Coleslaw, Sweet Potato Fries,  
Onion Rings or Cup of Soup Du Jour**

### **Choice of Angus Beef\* Chicken Breast or Black Bean | 14**

### **Additions 2ea**

Avocado, Bacon, Sautéed Mushrooms,  
Sautéed Onions, Jalapenos, Fried Egg\*

### **Cheese 1ea**

Cheddar, Swiss, Pepper Jack, Mozzarella,  
Blue Cheese, American, Fontina

### **Sauce Included**

Garlic Aioli, Chipotle Aioli, A-1, BBQ, Teriyaki,  
Creamy Horseradish, Pepperhouse Mayo,  
Giardiniera, 1000 Island

## SHORT RIB BURGER | 17

### **2024 Burger Madness Champion**

*Created by Derek Felske*

**Braised Short Rib & Ground Chuck Patty, Caramelized  
Onions, White Cheddar, Arugula & Brioche Bun**

## BREAKFAST

### **Two Egg Breakfast\* | 11**

Two Eggs Any Style & Hashbrowns  
Choice of Bacon or Sausage  
Choice of Sourdough, Wheat, White & English Muffin

### **Build Your Own Omelet\* | 13**

Three Eggs & Hashbrowns  
Choice of Three Toppings  
Sausage, Ham, Bacon, Peppers, Onions, Spinach, Mushrooms,  
Tomatoes, Cheddar Cheese, Feta Cheese or Swiss Cheese  
Choice of Sourdough, Wheat, White & English Muffin



## LUNCH ENTRÉES

### Mediterranean Quinoa Power Bowl | 14

Feta, Sun Kissed Tomatoes, Olives, Roasted Cremini Mushrooms, Red Onions, Artichokes, Pine Nuts & Micro Mint

### Orange Chicken & Rice Bowl | 18

Breaded Chicken Bites, Orange Sauce, Brown Rice, Broccoli, Red Peppers, Celery & Scallions

#### Power Bowl Additions

Grilled Chicken **6**, Grilled 4oz Salmon\* **9**, Tofu **4**  
Grilled 5oz Skirt Steak\* **12**, Four Grilled Shrimp **12**

### Grilled Salmon\* gf | 24

Grilled to your Liking, Cannellini Beans, Heirloom Tomatoes, Manzanilla Olives, Fresno Chilis, Lemon, White Wine & Butter

### Creamy Chicken Pesto Bowl | 18

Sauteed Chicken, Zucchini, Squash, Tomatoes, Gemelli Pasta, Creamy Pesto Sauce & Micro Basil

### Lunch Fish Fry (Friday Only) | 18

Two Pieces Baked or Panko Crusted Haddock  
Choice of French Fries, Fruit or Potato Pancakes  
Served with Coleslaw, Tartar Sauce & Lemon

## SANDWICHES

All Sandwiches Served with Choice of Fruit, French Fries, Chips, Cottage Cheese, Coleslaw, Sweet Potato Fries, Onion Rings or Cup of Soup Du Jour  
Featuring Boar's Head Deli Meats, Cheeses & Condiments

### Traditional Deli | 13

Choice of Turkey, Ham, Bacon, Chicken Salad & Tuna Salad  
Lettuce, Tomato, Onion, Mayo & Choice of Bread

### Country Club | 15

Turkey, Ham, Bacon, Swiss Cheese, Cheddar Cheese,  
Lettuce, Tomato, Mayonnaise, Triple Decker Bread

### Cornmeal Crusted Catfish Po'Boy | 16

Lettuce, Tomato, Red Onion & Cajun Remoulade

### Crispy Chicken, Bacon & Ranch Wrap | 15

Crispy Chicken, Lettuce, Tomato, Bacon, Ranch & Flour Tortilla

### Lobster BLT | 22

Toasted Sourdough, Lobster Meat, Leaf Lettuce,  
Tomato, Bacon & Celery Salt Aioli

### Grilled Pastrami | 15

Marble Rye, Swiss, Fontina, White Onion & Creamy Horseradish

### Sliders\* | 13

Choice of Three Mini Beef Patties, Caramelized Onions,  
American Cheese or Fried Grouper, American Cheese, Creamy  
Coleslaw & Tartar Sauce. Choice of Side

### Raspberry Chipotle Melt | 16

Turkey, Bacon, Red Onion, Tomato, Raspberry Chipotle Jam,  
Fontina Cheese, Toasted Panini Bread

## WINES BY THE GLASS

### WHITES

#### Sonoma Cutrer Chardonnay, Sonoma Coast 14 | 46

Pear and Honeycrisp Apple Lead to a Light Creamy Mid-Palate,  
Nicely Balanced

#### Rombauer Chardonnay, Carneros 20 | 70

Aromas of yellow peach, melon & fresh baked pie crust. Notes of  
nectarine, subtle spice, vanilla & lively acidity.

#### Kim Crawford Sauvignon Blanc, Marlborough 11 | 34

Ripe, Tropical Fruit Flavor with Passion Fruit, Melon & Grapefruit

#### Darragon Maison Vouvray, Loire Valley 14 | 46

Delightful Balance of Stony Minerality with Citrus Fruits & White Flowers

#### Schlink Haus Kabinett Riesling, Nahe, Germany 8 | 22

Opens with Honey, Peach & Minerals. Lively Fruit  
& Wet Shale Notes

#### Folonari Moscato, Tuscany Italy 8 | 22

Gardenias and White Peaches Brought to the Palate  
with Some Effervescence

#### Dantello Pinot Grigio, Italy 9 | 26

Acacia Flowers, Apricots & Peaches. Full-Bodied & Dry

### SPARKLING AND ROSÉ

#### Whispering Angel Rosé, Provence, France 17 | 58

Tart Bing Cherry, Jasmine, Pear Blossom; Upon Tasting Exhibits  
Papaya, Melon & Lemon

#### 187ml Zonin Prosecco, Italy | 10

Dry and Pleasantly Fruity, Apples and Pears, with a Fresh,  
Citrusy Aromatic Finish

#### 187ml Moët & Chandon Imperial

#### Brut Champagne, Epernay, France | 22

Made in the Traditional Method, Apples & Citrus Mingle  
with Hints of Almonds and Brioche

### REDS

#### Daou Cabernet Sauvignon, Paso Robles 15 | 50

Aromas of Lavender & Clove Join Flavors of Dark Red Fruit

#### Quilt Cabernet Sauvignon, Napa Valley 20 | 70

Frankly Ripe, with a Vivid Beam of Creamed Plum, Acai  
& Boysenberry Fruit Flavors

#### Le Haut-Medoc De LaGrange, Haut-Medoc, Bordeaux 18 | 62

59% Cabernet Sauvignon & 41% Merlot. Full body & fine tannins. Notes of  
red currant, black cherry, licorice, pencil shaving & menthol.

#### Clos De La Tech Pinot Noir,

#### Santa Cruz Mountains Estates 20 | 70

Dark Plum, Cracked Pepper, Dried Meat, Damp Wood & Caramelized Cola

#### Meiomi Pinot Noir, California 12 | 38

Jammy Red Fruits & Mocha Feek Silky Smooth, While Integrated  
Oak Provides Depth Unusual For A Pinot

#### Emmolo Merlot, Fairfield, California 18 | 62

Rich, Fragrant Scents Of Blueberries, Coffee Beans, Leather,  
& a Hint of Pomace

#### Gamba Family Ranches Zinfandel,

#### Russian River Valley, California 18 | 62

Plum, Ripe Raspberries, Spice, Leather & Woody Tones.  
Medium to Full Body

#### Greg Norman Estates Shiraz

#### Limestone Coast, Australia 11 | 34

Ripe Black & Blue Fruits, Holiday Spice Notes,  
Cola, Black Cherry, Mixed Berry Jam & Cloves

#### La Posta Fazzio Malbec, Mendoza, Argentina 12 | 38

Black Cherries, Dark Fruits, Dark Chocolates, Baker's Spice, Plum &  
Sandlewood. Suckling: 93pts